

Executive Head Chef - Up to £60,000 per annum

The Hythe Imperial has stood at the heart of the beautiful seaside town for hundreds of years. Replete with Victorian splendour, it offers guests the chance to bask in the coastal air and panoramic sea views while enjoying friendly and attentive service from our enthusiastic team. The Hythe Imperial has hosted families, couples, business visitors and locals and each guest has got something unique out of their stay.

We are looking for an enthusiastic and experienced Executive Head Chef to join our team. The role will be 48+ hours a week including evenings and weekends. Experience of working in a 4* Hotel is essential, the hotel has multiple outlets ranging between Afternoon Tea, Champagne Bar Tapas, Bar food, Wedding/Events, and not forgetting our One Rosette Coast Restaurant.

Job Role:

Function:

- Take overall responsibility of the Kitchen and all service deliverance
- Lead from the front and by example at all times
- Ability to adapt quickly to differing business needs
- Coach and be a mentor for lower ranking members of the brigade
- Ensure all food outlets are delivering high standards, at all times
- Ensure that the ordering & stock management process is in place
- Kitchen is cleaned & maintained in accordance with hygiene regulations and house standards

Responsibilities:

- Have a good sound knowledge of HACCP and COSHH
- Being competent at all aspects of kitchen preparation
- Any alterations, to menus, specials are made and communicated to all Kitchen & FOH staff.
- All kitchen staff are aware of their roles for the day and support where necessary
- Ensuring kitchen is clean and in order, allocating cleaning jobs in accordance.
- Work with the Maintenance Manager to ensure full functionality of the kitchen
- Managing the teams development and performance
- Organise staff when they arrive in the mornings allocating jobs that need to be done before the opening of the restaurant.

- Undertaking the new staff inductions – giving out new starter forms.
- Filling in daily temperature & weekly cleaning sheets correctly.
- Dealing with staff work and personal problems efficiently and privately.
- The general day-to-day running of the kitchen and staff to the standard that is expected.

Qualifications:

- NVQ Level 3 in Professional Cookery
- NVQ Level 3 in Hospitality and Catering
- Intermediate food hygiene
- 3 years' experience as a Chef in a full-service restaurant
- Experience in a Management role
- Excellent communication and organization skills
- Able to work in a fast-paced environment
- Dedicated to food quality and control
- Strong knowledge of proper food handling and sanitation standards
- Advanced Food Safety Certificate preferred.

All applicants must have the right to work in the UK.